ENVIRONMENTAL HINTS

The packing box may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.

In accordance with IEC 60705.

The International Electrotechnical Commission has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	1000 g	14 min	650 W	Pyrex 3.227
12.3.2	475 g	5 ½ min	800 W	Pyrex 3.827
12.3.3	900 g	16 min	650 W	Pyrex 3.838
12.3.4	1100 g	20-22 min	Grill + 650 W	Pyrex 3.827
13.3	500 g	3 min 6 sec	Jet defrost	

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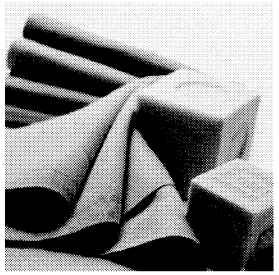
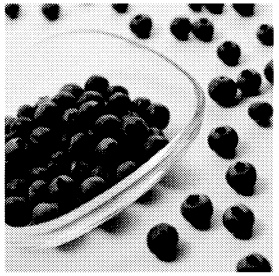
Whirlpool Sweden AB

VT 256

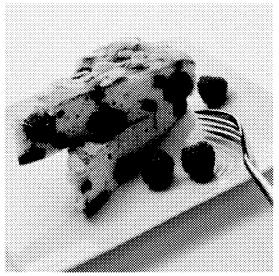
Gebrauchsanweisung
Instructions for use
Mode d'emploi
Gebruiksaanwijzing
Istruzioni per l'uso



Brugsanvisning
Bruksanvisning
Käyttöohje
Manual de utilização
Instrucciones para el uso



Οδηγίες χρήσης
Instrukcje użytkowania
Használati utasítás
Инструкция за използване
הוראות שימוש



Návod k použití
Návod na použitie
Instrucţiuni de utilizare
Инструкции по эксплуатации
تعليمات وكيفيّة الاستعمال

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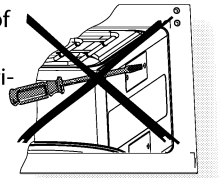
Whirlpool

INSTALLATION

PRIOR TO CONNECTING

Check that the voltage on the rating plate corresponds to the voltage in your home.

Do not remove the microwave inlet protection plates located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.



Place the oven on a stable, even surface that is strong enough to hold the oven and the food utensils you put in it. Use care when handling.

Position the oven at a distance from other heating sources. The cooling air, which is taken in by the oven, must not exceed 35°C temperature. For sufficient ventilation there must be a space of at least 20-cm above the oven. Ensure that the space underneath, above and around the oven is empty to allow for proper airflow. The oven can operate in an ambient temperature ranging from +5°C to +35°C.

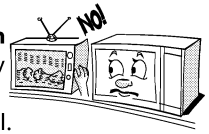
Ensure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

AFTER CONNECTING

The oven can be operated only if the oven door is firmly closed.

Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.



The earthing of this appliance is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

TROUBLE SHOOTING GUIDE

If the oven does not work, do not make a service call until you have made the following checks:

- The Turntable and turntable support is in place.
- The Plug is properly inserted in the wall socket.
- The Door is properly closed.
- Check your Fuses and ensure that there is power available.
- Check that the oven has ample ventilation.
- Wait for 10 minutes, then try to operate the oven once more.
- Open and then close the door before you try again.

This is to avoid unnecessary calls for which you will be charged.
When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

If the mains cord needs replacing it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.

Service only to be carried out by a trained service technician. *It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.*
Do not remove any cover.

MAINTENANCE & CLEANING

Cleaning is the only maintenance normally required.
Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Do not use metal scouring pads, ***abrasive cleansers,*** *steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.*

Do not spray *directly on the oven.*

At regular intervals, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

This oven is designed to operate with the turntable in place.

Do not operate the microwave oven when the turntable has been removed for cleaning.

Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease or food particles to build up around the door.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

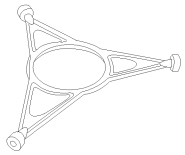
Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

Do not use steam cleaning appliances when cleaning your microwave oven.

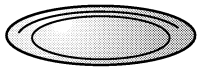
The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with warm water, detergent and a sponge.
If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire.

DISHWASHER SAFE:

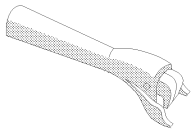
Turntable support.



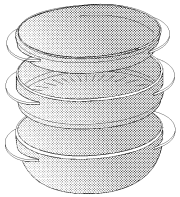
Glass turntable.



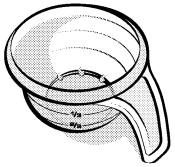
Crisp handle.



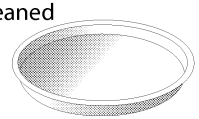
Steamer



Dozer



CAREFUL CLEANING:
The Crisp-plate should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring sponge and a mild cleanser.



Always let the crisp-plate cool off before cleaning.

Do not immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.

Do not use steel-wool pads. This will scratch the surface.

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

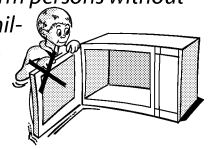
If material inside / outside the oven should ignite or smoke is observed, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

Do not over-cook food. Fire could result.

Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.

Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

Only allow children *to use the oven without adult supervision after adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use. The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.*

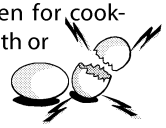


If your oven has a combination mode, children should only use the oven under adult supervision due to the high temperatures generated.

Do not use your microwave *oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.*

The door seals and the door seal areas *must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.*

EGGS
Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.



PRECAUTIONS

GENERAL

This appliance is designed for domestic use only!

The appliance should not be operated *without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.*

The ventilation openings *on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.*

If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

Do not store or use this appliance outdoors. Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

Do not use the cavity for any storage purposes.

Remove wire twist-ties *from paper or plastic bags before placing bag in the oven.*

DEEP-FRYING

Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.

Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking.

LIQUIDS

E.g. beverages or water. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

CAREFUL

Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

After heating baby food *or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.*

Ensure the Lid and the Teat is removed before heating!

JET MENU CRISP

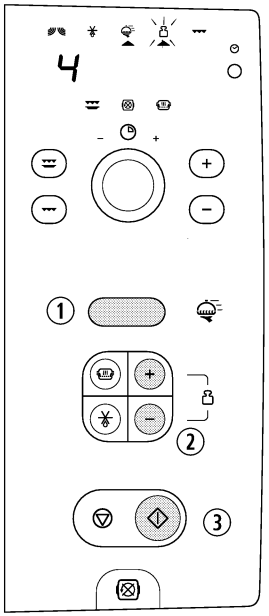
FOOD CLASS		RECOMMENDED AMOUNT	ACCESSORIES TO USE	DURING COOKING
1	**Rice mix**	**300g - 650g**	**Insert the empty Crisp Plate. Add food when "add food" is displayed**	**Stir food**
2	**Pasta mix**	**250g - 550g**	**Insert the empty Crisp Plate. Add food when "add food" is displayed**	**Stir food**
3	**Soup**	**250 - 1000g**	**Microwave safe vessel**	**Stir food**
4	**Dinner plate**	**200g - 500g**	**Microwave safe plate**	
5	**Mixed vegetables**	**150g - 600g**	**Microwave safe vessel**	**Stir food**
6	**Buffalo wings / Chicken nuggets**	**250g - 500g**	**Use Crisp Plate**	**Turn food**
7	**French fries**	**250g - 500g**	**Use Crisp Plate**	**Stir food**
8	**Thin Pizza**	**250g - 500g**	**Use Crisp Plate**	
9	**Pan Pizza**	**300g - 700g**	**Use Crisp Plate**	
10	**Quiche**	**250g - 600g**	**Use Crisp Plate**	
11	**Breaded fish / Fish sticks**	**250 - 500g**	**Insert the empty Crisp Plate. Add food when "add food" is displayed**	**Turn food**
12	**Cordon Bleu**	**1 - 4 Pcs (100-125g a Pcs)**	**Insert the empty Crisp Plate. Add food when "add food" is displayed**	**Turn food**

For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves"

Note:

Small amounts of oil or butter can be placed on the Crisp Plate during preheating.

JET MENU CRISP



Use this function to cook various types of frozen foods.
the oven will automatically select cooking method, time and power needed.

1. **Press the Jet Menu Crisp button** to set the food class. (see table)
2. **Press the Weight buttons** (+/-) to set the weight of the food.
3. **Press the Start button.**

Some food classes require the food to be added, turned or stirred during cooking (varies between models). In these cases the oven will stop and prompt you to perform the needed action.

If the door isn't opened at this time (within 2 minutes) the oven will:	
Add	Stop and go to "stand by mode".
Stirr	Continue the cooking process. End result may not be optimal in this case.
Turn	Continue the cooking process. End result may not be optimal in this case.

- Open the door.
- Add, Stir or turn the food.
- Close the door and restart by pressing the Start button.

ACCESSORIES

GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

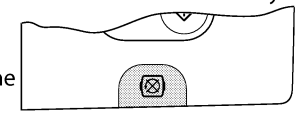
When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.
This is especially important with accessories made of metal or metal parts.

If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven. If the turntable isn't able to turn freely you should use a smaller vessel or the TurnTable stop function (see Large vessels).

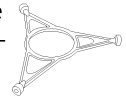
LARGE VESSELS

Use the Turntable stop button when cooking with vessels that is so large that they can not turn freely in the oven. This function can only be used when cooking with microwaves only. The button will not work with other functions.



TURNTABLE SUPPORT

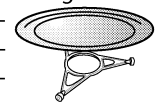
Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.



- Fit the turntable support in the oven.

GLASS TURNTABLE

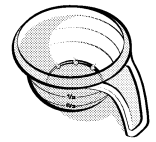
Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.



- Place the Glass turntable on the turntable support.

DOZER

Use the Dozer to measure the amount of liquid needed.

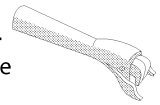


STEAMER

Use the steamer with the strainer in place for such foods as fish, vegetables and potatoes.
Always place the steamer on the Glass Turntable.

CRISP HANDLE

Use the supplied special Crisp handle to remove the hot Crisp plate from the oven.



CRISP-PLATE

Place the food directly on the Crisp-plate.
Always use the Glass turntable as support when using the Crisp-plate.

Do not place any utensils on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.
The Crisp-plate may be preheated before use (max. 3 min..). Always use the Crisp function when preheating the crisp-plate.

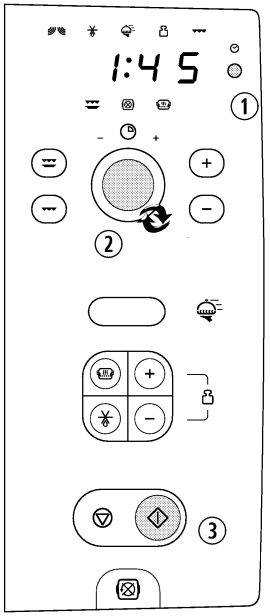
START PROTECTION / CHILD LOCK

This automatic safety function is activated one minute after the oven has returned to "stand by mode". (The oven is in "stand by" when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).

The door must be opened and closed e.g. putting food into it, before the safety lock is released. Else the display will show "door".

door

KITCHEN TIMER



Use this function when you need a kitchen timer to measure exact time for various purposes such as cooking eggs or letting the dough rise before baking etc.

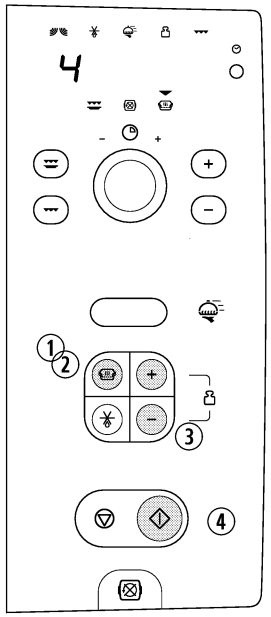
1. **Press the Clock button.**
2. **Turn the adjust knob to set the time** to measure.
3. **Press the Start button.**

An acoustic signal will be heard when the timer has finished to count down.

One press on the Clock button displays how much is left on the Timer. It's displayed for 3 seconds and then returns to displaying the cooking time (If you are currently cooking).

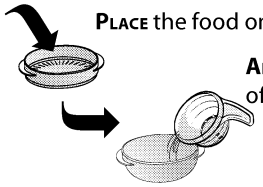
To stop the Kitchen Timer when it is operating in the background of another function, you must first recall it to the foreground by pressing the Clock button and then stop it by pressing the Stop button.

STEAM



Use this function for such food as vegetables and fish.
Always use the supplied Steamer when using this function.

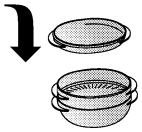
1. **Press the Steam button.**
2. **Continue to press the Steam button** to set the food class.
3. **Press the +/- buttons** to set the weight of the food.
4. **Press the Start button.**



Place the food on the steam grid.

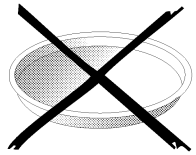
Add 100 ml (1dl) water in the bottom part of the steamer.

Use the supplied Dozer for measuring correct amount of water.



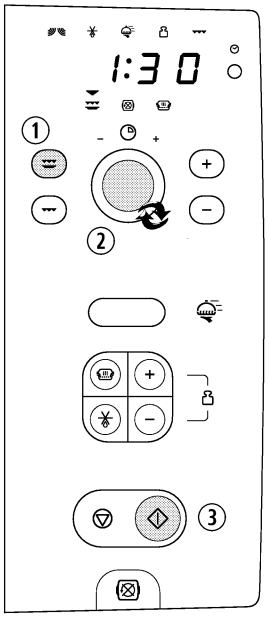
Cover with the lid.

***The Steamer is** designed to be used with microwaves only!*
Never use it with any other function at all.
***Using the steamer** in any other function may cause damage.*
***Always ensure** that the turntable is able to turn freely before starting the oven.*
***Always place** the steamer on the Glass Turntable.*



1	**Potatoes / Root vetables**	**150g - 500g**	**Use even sizes.** Cut the vetgetables into even pieces. Allow to stand for 1 - 2 minutes, after cooking
2	**Vegetables** (Cauliflower and Broccoli)	**150g - 500g**	
3	**Frozen vegetables**	**150g - 500g**	**Allow to stand** for 1 - 2 minutes.
4	**Fish filets**	**150g - 500g**	**Distribute fillets evenly** on the steamgrid. Interlace thin parts. Allow to stand for 1 - 2 minutes, after cooking.

CRISP



Use this function to reheat and cook pizzas and other dough based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.

1. **Press the Crisp button.**
2. **Turn the adjust knob** to set the cooking time.
3. **Press the Start button.**

It is not possible to change or switch, the Power level or Grill, on/off, when using the Crisp function.

The oven automatically use Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.

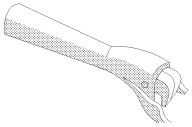
***Ensure** that the Crisp-plate is correctly placed in the middle of the Glass turntable.*

***The oven and the crisp-plate** become very hot when using this function.*

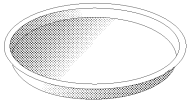
***Do not place the hot crisp-plate** on any surface susceptible to heat.*

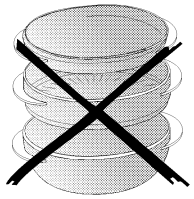
***Be careful, not to touch** the ceiling beneath the Grill element.*

Use oven mittens
*or **the special Crisp handle** supplied when removing the hot Crisp-plate.*

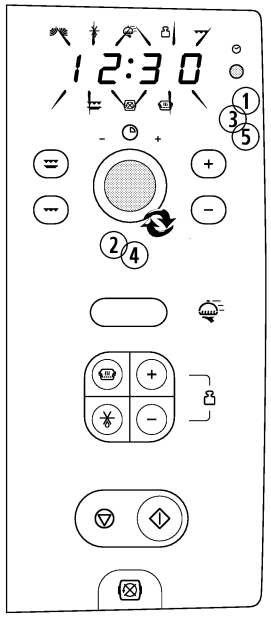


Only use the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.





CLOCK

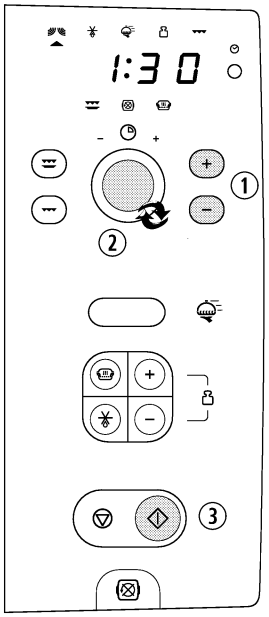


When the appliance is first plugged in or after a power failure, the display is blank. If the clock is not set, the display will remain blank until the cooking time is set.

1. **Press the Clock button** (3 seconds) until the left-hand digit (hours) flicker.
2. **Turn the adjust knob** to set the time to set the hours.
3. **Press the Clock button again.** (The two right hand digits (minutes) flicker).
4. **Turn the adjust knob** to set the time to set the minutes.
5. **Press the Clock button again.**

The clock is set and in operation.
If you wish to remove the Clock from the display once it has been set, simply press the Clock button again for 3 seconds and then press the Stop button.
To reinstate the Clock, follow the above procedure.

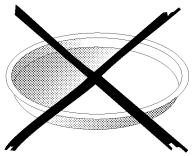
COOK & REHEAT WITH MICROWAVES



Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

1. **Press the +/- buttons** to set the power.
2. **Turn the adjust knob** to set the cooking time.
3. **Press the Start button.**

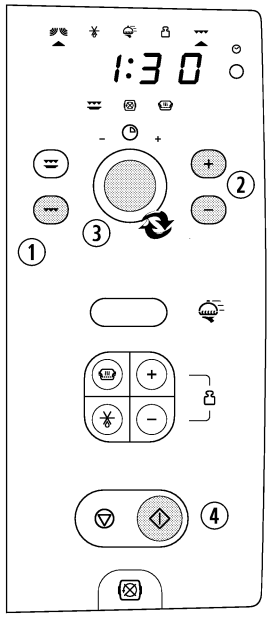
Once the cooking process has been started:
The time can easily be increased in 30-second steps by pressing the Start button. *Each press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time.



CHOOSING POWER LEVEL

MICROWAVES ONLY	
Power	Suggested use:
JET (800 W)	**Reheating of beverages,** water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
650 W	**Cooking of** fish, meat, vegetables etc.
500 W	**More careful cooking** e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	**Simmering stews,** melting butter.
160 W	**Defrosting.** Softening butter, cheeses.
90 W	**Softening** Ice cream

GRILL COMBI

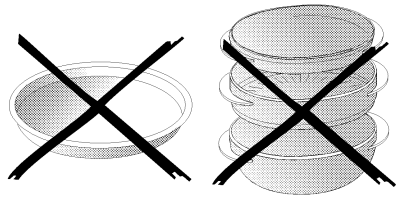


Use this function to cook such food as Gratin's, Lasagne, Poultry and Baked potatoes.

1. **Press the Grill button.**
2. **Press the +/- buttons** to set the power.
3. **Turn the adjust knob** to set the cooking time.
4. **Press the Start button.**

During operation you can switch the Grill element on/off by pressing the Grill button. The Max. possible microwave power level when using the Grill is limited to a factory-preset level.

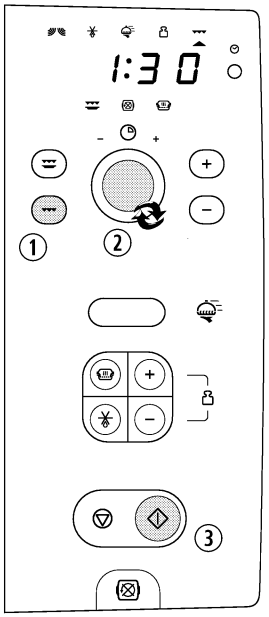
It is possible to switch the microwaves off by reducing the microwave power level to 0 W. When 0 W is reached, the oven switches to Grill only mode.



CHOOSING POWER LEVEL

GRILL COMBI	
Power	Suggested use:
650 W	**Cooking** Vegetables & Gratins
350 - 500 W	**Cooking** Poultry & Lasagne
160 - 350 W	**Cooking** Fish & frozen gratins
160 W	**Cooking** Meat
90 W	**Gratinating** fruit
0 W	**Browning** only during cooking

GRILL



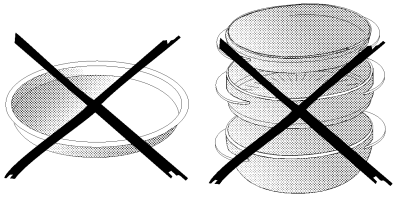
Use this function to quickly give a pleasant brown surface to the food.

1. **Press the Grill button.**
2. **Turn the adjust knob** to set the cooking time.
3. **Press the Start button.**

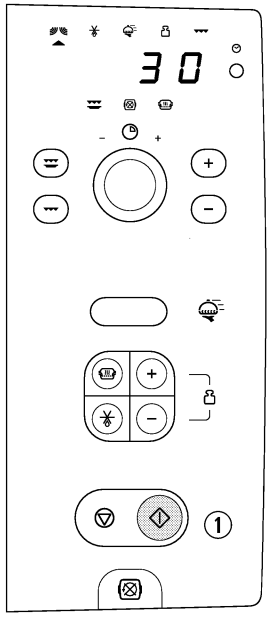
Pressing the Grill button during cooking switches the Grill element on and off. The timer will continue to count down when the Grill element is turned off.
Do not leave the oven door open for long periods when the Grill is in operation, as this will cause a drop in temperature.

i ***Ensure that the utensils*** *used are heat resistant and ovenproof before grilling with them.*

i ***Do not use plastic*** *utensils when grilling. They will melt. Items of wood or paper are not suitable either.*



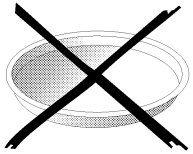
JET START



This function is used for quick reheating of food with a high water content such as clear soups, coffee or tea.

1. **Press the Start button.**

This function automatically starts with maximum microwave power level and the cooking time set to 30 seconds. *Each additional press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time after the function has started.



MANUAL DEFROST

Follow the procedure for "cook & reheat with microwaves" and choose power level 160 W when defrosting manually.

Check and inspect the food regularly. Experience will give you the times needed for various amounts.

Frozen food in plastic bags, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.

Separate pieces as they begin to defrost. Individual slices defrost more easily.

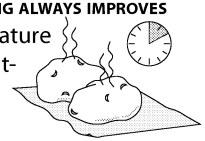
Shield areas of food with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).

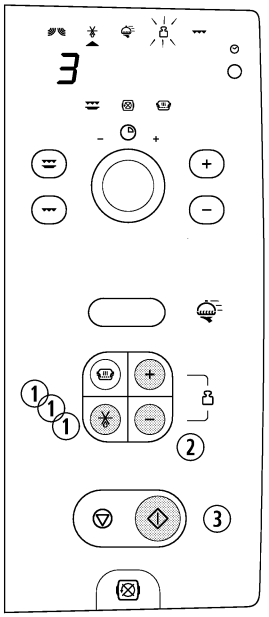
Turn large joints halfway through the defrosting process.

Boiled food, stews and meat sauces defrost better if stirred during defrosting time.

When defrosting it is better to underthaw the food slightly and allow the process to finish during standing time.

Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.

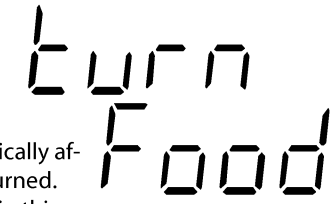




Use this function for defrosting Meat, Poultry, Fish, Vegetables and Bread. JET Defrost should only be used if the net weight is between 100 g- 2.5 kg.
Always place the food on the glass turntable.

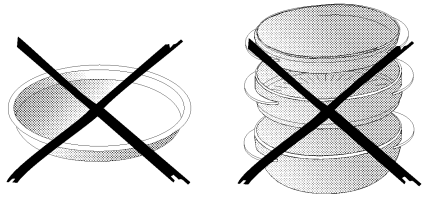
1. **Press the JET Defrost button** repeatedly to select food class.
2. **Press the Weight buttons** (+/-)to set the weight of the food.
3. **Press the Start button.**

Midway through the defrosting process the oven stops and prompts you to *TURN FOOD*.



- Open the door.
- Turn the food.
- Close the door and restart by pressing the Start button.

Note: The oven continues automatically after 2 min. if the food hasn't been turned. The defrosting time will be longer in this case.



This function needs to know the net weight of the food.

FROZEN FOODS:
If the weight is lesser or greater than recommended weight: Follow the procedure for "Cook & Reheat with microwaves" and choose 160 W when defrosting.

FROZEN FOODS:
If the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food.
If the food is colder than deep-freeze temperature (-18°C), choose higher weight of the food.

FOOD CLASS		AMOUNT	HINTS
1	**MEAT**	**100g - 2Kg**	Minced meat, cutlets, steaks or roasts.
2	**POULTRY**	**100g - 2.5Kg**	Chicken whole, pieces or fillets.
3	**FISH**	**100g - 1.5Kg**	Whole, steaks or fillets.
4	**VEGETABLES**	**100g - 1.5Kg**	Mixed vegetables, peas, broccoli etc.
5	**BREAD**	**100g - 1Kg**	Loaf, buns or rolls.

For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.